

ISAAC D. G. NELSON,
EDITOR & PUBLISHER.
IN THE THIRD STORY OF BARRETT & BAKER'S
BOOK BUILDING, COLUMBIA, V. T.

\$200 PER ANNUM IN ADVANCE
\$250 IF PAID WITHIN SIX MONTHS
\$300 AT THE END OF THE YEAR.

ALL Letters on business must be post paid.
Advertisements inserted for less than three weeks—Fifty cents each.
Subsequent insertions, when equal to or less than \$1. Job Work done on the half hour.

THE MUSE.

Salt River Song.
Sung by the *Veteran Co. Tippecanoe
Club*, after hearing the result in
New York State.

They—Bro. of Bulwark

Let us not wriggle so,

On a voyage up Salt River,

There'll make mighty show,

When assembled altogether.

Our friends are from Maine,

Alaska and Virginia,

And the "I" of come back again,

Like the cat of famed Kentucky.

There are friends from Pennsylvania;

Indiana and Ohio,

Who last year lost the pipe,

What's that? Tip up, Y! O!

Our friends are from there,

Alaska and Virginia,

There's skins in the store;

And barrels filled of oil;

Then, O! let us go,

From this land of loco fury,

Where salt breezes blow;

From New Hampshire and Missouri;

With Clay at our head;

And the black servant "Charles,"

Our course quickly sped.

While the gales are blowing freely,

All hands can't hold;

Let's sing our last confession!

For the gods "pours and swards."

And ruled the extra session.

A plague rest on his head,

The adherent and traitor!

Hanns' rest to his broad!

Our broad can't hold potter!

Oh, ho! thy hooley sin,

At heading Captain Taylor!

Has proved to be "no game,"

And that last "burst our bullet."

And Bobo, Badger's barn,

Is worn out on a hobbie;

And our Banks—the loco's score;

Has died of much stock jobbin'?

So far as we'll go,

And farewell T. P. his cabin!

Farewell Uncle's special!

And Spuds we late were grubbin'!

Well up Salt River baste,

A my'd o' skin skin nature;

So here we go disgraced;

THE VETERAN DEMOCRAT.

(Penn Yan Democrat.)

From the Spanish...

DIE FOR A YOUNG GIRL.

IN BANKS & RISKS,

Underneath the low-lying,

Rock and tree,

Sleeps she low, when dying

Surrounded.

Yes, here's boding o'er her,

For she to the cold grave bodes her.

Yield her,

When the summer moon is shinior,

Soft and fair,

Friends to her in tears are, weeping;

Clings there,

Rest in peace, that gentle spirit,

Throne above;

Soul like thine, with God inherent

Will sit low!

The world has many wife,

On, taste her pleasure! go—

Many have gone in rusty bangles,

Who soon return'd to woe—

There's treachery—there's treachery—

In pleasure's light, that sparkle bright,

As day in the evening sky,

On'stars close 'tween a golden light;

Go, get a fashion, then—

Whar' fortune's trapslie abne—

And twis the fatten comon!

The wrath of pleasure twice—

But when the world deceives,

And sadness clouds thy bry,

Come rest close, on the heart that grieves,

To think of parting now.

From the New Haven Register.

THE SCATTERING—A WHIG LAMENT.

Time—"Patch on, you melancholy."

We scatter! we scatter!

With hubbub and clatter,

Like bellow of ocean,

We're all in commotion!

The pean's ext'nding,

From montain to plain;

Our down is impending,

We struggle to raise;

To up, decending;

We hurry amon!

The scattering! the scattering!

Here we got there we go!

Old ch' ob!

Our compeis for flipping

All fatterd alone,

And the wild swans we wrappin'

The robes two, of "After fall."

That we've got; that we've got!

Old ch' ob!

We had not disstibute—

We awfully tremble—

For strong as the ocean,

The people's in motion!

The viles "Extra Session."

The date of our doom,

We know shall remember

Like loves in, in Norther;

With the tem'st,

And Tropic, other tropic!

He shall fall! he shall fall!

"The traitor!"—"Dictator!"

He shall fall! we shall fall!

Our Sicks,

All all—all!

He shall fall! we shall fall!

Our Sicks,

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NEW BUILDING, COLUMBIA STREET.

YEARLY
\$12.00 PER ANNUM ADVANCE
PAID WITHIN SIX MONTHS.
\$24.00 AT THE END OF THE YEAR.

ALL Letters on business will be postpaid
and will not be attended to.
Advertisements inserted for Ten cents per
line for three Weeks—Five cents for each
subsequent insertion, when consisting of one line
or over but no advertisement inserted for less
than \$1. Job Work done on the usual terms.

THE MUSE.

Salt River Song.

Sung by the Yates Co. Tippecanoe
Club, after hearing the result in
New York State.

TYPE—*Brace of Balquithier.*

Let go! where go,
On a voyage make Salt River,
There we'll make mighty noise,
When we're all together.
Our friends are there from Maine;
Virginia;
—“I'll be back again;
And the—of famed Killbilly;
Like the cat.

There are friends from Pennsylvania,
Indiana and Ohio;
Who last year had the pipe
What's next Tip and Ty, O!
One Georgia friends are there,
And Maryland friends here;
Their coon skins toward here;
And barrels drained of cedar!

Then, O! let us go,
From this land of looey fury,
Where salt breezes blow,
From New Hampshire and Missouri;
With clay at our head
And his black servant “Charley”
Be our course quickly sped
While the wind is blowing rarely.

All hands now call aboard!—
Let's sing our last confession!
For Ty holds “purse and sword,”
And rules the extra session.
A plague rest on his head,
The abominable traitor!
Homes may his meat be friend;
His bread be small potter!

Oh! Bott, thy worthless aim
At “heading Captain Tyler!”
Has proved to be “no game”
And then hast “burst our boiler”
And Bal Badger's yarn
Is wound up on a bobbin;
And our Bank—the looey’s scorn—
Has died of match stock jobbin’!

So fare ye well! ye coons!
And farewell! Tip's big cabin
Farewell Oyle's special—
And Spuds we late were grabbin’!
We'll up Salt River haste,
A row'd up coon skin nation;
So here we go disgraced
The Yates County Delegation.
[Penn Yan Democrat.

From the Spanish.

DIRGE FOR A YOUNG GIRL.

BY JAMES T. FIELD.

Underneath the sod low-lying,
Dark and drear,
Sleepeth one who left, when dying
Sorrow here.
Yes, they're baulding o'er her,
By that weep;
Formed to the cold grave bore her,
Vigil keep.

When the summer moon is shining,
Soft and fair,
Friends she loved in tears are, twining
Circles there.

Rest in peace, thou gentle spirit,
Throned above;
Soul like thine, with God abiding
Life and love!

This world has many wiles,
Gone taste her pleasures, go—
Many have gone in rapt smiles
Who were returned to go.

There's treachery—where's treachery—
In pleasure's bower that sparkles bright,
As one rays in the evening sky,
O'er scars climb thrown a golden light.

Go, go, at fashion's call—
Where fortune's trappings shine—
And turn the festive gaiety—
The wreath of pleasure twine—
But when the world deceives,
And sadness clouds thy brow,
Content thou, on the heart that grieves,
To think of parting now.

From the New Haven Register.

THE SCATTERING—A WHIG LAMENT.

TUNE—“Fetch on your melancholy.”

We scatter! we scatter!
With hubbub and clatter,
Like billows of ocean,
We're all in commotion!
The peace's extending
From mountains to plain,
Our doom is impending,
We struggle in vain!
To sue descending,
We hurry away.

The snuff'ring! the scattering!
Here we go! there we go!
O! o! o!

Our ranks are now breaking;
Our hearts are now quaking;
These cursed “abstractions”
Have broken in fractions!

A party united
By liquor and song:
Our coon-skin flag slipping
All tattered alone.
And the wild gams are wrappin’
Our legs in cloth.

The retort two of “Tyler too!”
That we've got, that we've got!
O! come on!

We need not dissemble—
We swiftly retreat;
For strong as the ocean,
The flood's in motion!
The like “Extra Session.”

The date of our doom,
We long shall remember
In sorrow and gloom,
Like leaves in November.
We sink to the tomb,
And Tyler, “the traitor!”

He shall fail to shell full!
“The traitor!”—“Dicator!”

He shall fail—we shall fail!

CUT STRIKE.

RASCALITY IS ON TWITTERED, if it be true, and we hope it is, as reported in the London papers, that the greater part of the six millions of dollars paid by the Chinese for the redemption of Canton must be to be had alive.—*Boston Courier.*

McLean, it is said, has been arrested at Ningpo, charged with various defamations while sheriff of the Ningpo District.

The water in the Canal at Buffalo, is but 15 inches deep! The Lake must stop going down, or the Buffalonians will be left in the mud!

THIRTY-WAYNE'S SENTINEL.

VOLUME 2.

THIRTY WAYNE 11, SATURDAY, DECEMBER 11, 1844.

GRANVILLE



SATURDAY, DECEMBER 11th, 1841.

The elections for the season are now over, and who is sorry? For our share we are qualified, and we know the whigs feel a "cheer better." This Democratic thunder that has made the walking with peal after peal without intermission for several months, has had no charms for them—in fact, they are too admit that they have no ear for that kind of music.

What a wide difference there is between the conduct of the Whigs, last fall and the Democrats this fall. Although the latter have witnessed the proudest triumph of their principles upon record, by a complete and decisive political revolution, yet they have shown no disposition to retaliate by visiting their adversaries with grous and hisses, or celebrating their victories with illuminations, bonfires, rabbit-rousing, patrolling the streets and the like.

The smoke of the far-fetched burst by the whigs had scarcely passed away ere there could be seen in the distance a trumpet gathering in the political horizon—a warning of the elements quickly indicated approaching danger. The cloud that was lowering soon burst forth like a torrent, and what was the consequence? A total destruction of company that had no principles or nucleus around which to rally in the hour of peril; while the other reposed in safety upon the ramparts of the faith, and is now basking in the sunshine of political prosperity.

Hon. John Quincy Adams denies the report that he will not be a candidate for re-election. He says, "he shall be ready to serve his constituents as their Representative in congress, so long as they may require his services, and his health, permits to discharge the duties of the office."

Mrs. Banks and Smith, who both claimed seats in the present Congress, from Virginia, have referred it back to the people. Mr. Banks having received the certificate of election tendered his resignation. They are both Democrats. Daniel Slaughter, Esq., a whig, is also announced as a candidate. There may be some "foom" about him, and if he is he will go to Congress his "own self."

For the life of us we are unable to find sufficient writer to make an interesting paper. We have not seen a good story worth presenting our fair readers within these two months. Next week we shall have Congressional and Legislative news in abundance, which will occupy a large share of the Sentinel for several weeks, but not to the exclusion of every thing else. We shall endeavor to overlook the taste of any of our readers.

A report has been in circulation that the Hon. Dixon H. Lewis, the 400th Democratic member of Congress from Alabama, had died recently at Mobile, of congestive fever. The report appears to be without foundation.

Mr. Adams, the individual who sent the President a copy of *Botts*' letter, containing the project to "head Capt. Tyler," has sent *Botts* a challenge to fight for stealing that the letter was stolen. Mr. *Botts* very respectfully declined the invitation. He was afraid probably he might get something worse than the *Botts*."

WABASH & ERIC CANAL.
Yesterday morning, December 10, 1841, a boat loaded with 36,000 hoop poles, started from this city for New Orleans. The boat and cargo is owned by Meers, William Stewart, Henry Loize, and Thos J. Lewis, of this city, who have started out on a new, and we hope profitable expedition. Their boat is not to be unloaded until she reaches the place of destination.

JAMES B. GLENSTWORTH, the celebrated whig pipe layer, has at length been acquired on three several indictions, obtained against him for evasion of taxes.

GREAT FIRE AT ST. JOHNS, N. J.—This town has been visited by an awful configuration. The whole damage is estimated at upwards of half a million.

DARING ROBBERY.

It will be seen by an advertisement in today's paper, that a most daring robbery was perpetrated about 9 miles east of this City, on the 9th inst., in open day light by three scoundrels, upon the person of Muns Schwab, a Jew pedlar. One of them seized his horse, while the other two, dragged him from his wagon, and robbed his pockets of between eleven and twelve hundred dollars. Two hundred and sixty dollars was the total gold piecemeal—1000 notes on the bank of Wooster—two do. on Chillicothe; and the balance mostly in Indiana and Ohio small notes.

The robbers were supposed to be Irishmen—One a large man with a gray frock coat, and the other two small men, with roundabouts and caps.

\$100 reward is offered for their apprehension.

From the Toledo Register.

A STRONG GAME.
A gentleman of this place went to Piqua, a week or two since, and while there his horse was taken sick; he took him to a farrier by the name of Harrison, who took him into his possession to cure him. The next morning the farrier came to our friend at Mr. West's hotel, and informed him that his horse was dead, and that he had paid a dollar for removing him out of the hands of the corporation, and also presented this bill of three dollars more for his professional services, all of which our friend paid, and then made the best of his way home.

Two or three days ago this horse came home

only alive but in good health.

It is generally believed that this farrier adopted this scheme to get the horse of our friend without paying for it, but failed in consequence of the toughness of the animal; she broke the bridle and returned home. If this supposition should be true, it would be well for friends to beware of that chaps—*Sentinel, St. Mary's, O.*

THE PIQUA FARRIER AGAIN.

In the Sentinel of the 24th November, we published an account of a most villainous attempt by an unprincipled scoundrel calling himself H. Harrison, and holding himself out as a Veterinary Surgeon, and making loud professions of honesty. This scoundrel was made to prevent honest men from falling victims to the skill of this professional gentleman. We never knew or heard anything about him until he attempted to play his "strong game" upon Mr. Mahon, and have never yet seen him. From this it will be seen that this scoundrel's institution is without foundation. Since the appearance of Mr. Harrison's "advertisements" in the Piqua paper, Mr. Mahon has handed us the following statement for publication.—*St. Mary's Sentinel.*

B. HARRISON.

Some time about the first of November, I went to Piqua, my beast being sick, I enquired of Mr. West for a horse farrier, and he recommended Mr. Harrison, I went to him and after looking at the mare said he could cure her.

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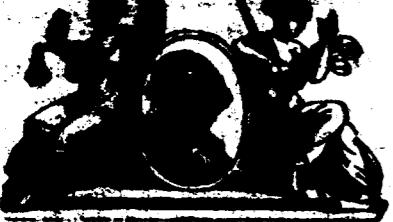
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SATURDAY, DECEMBER 11th, 1841.

The elections for the session are now over, and what's every? For our share we are gratified, and we know the whigs feel a "sharp better." This Democratic thunder that has made the within ring with peal after peal without intermission for several months, has had no charms for them—in fact, they are free to admit that they have no ear for that kind of music.

What a wide difference there is between the conduct of the Whigs, last fall and the Democrats this fall. Although the latter have witnessed the greatest triumph of their principles upon record, by a complete and decisive political revolution, yet they have shown no disposition to relish by visiting their adversaries with groans and hisses, or celebrating their victories with illuminations, bonfires, rabbit-rousing, patrolling the streets and the like.

The smoke of the tar-barrels burnt by the whigs had scarcely passed away ere there could be seen in the distance a tempest gathering in the political horizon—a warning of the elements quickly indicated approaching danger. The cloud that was lowering soon burst forth like a torrent, and what was the consequence? A total destruction of one party that had no principles or nucleus around which to rally in the hour of peril; while the other reposed in safety upon the ramparts of its faith, and is now basking in the sunshine of political prosperity.

Mr. John Quincy Adams denies the report that he will not be candidate for re-election. He says, "he shall be ready to serve his constituents as their Representative in congress, so long as they may require his services, and his health permits to discharge the duties of the office."

Moira, Banks and Smith, who both claimed seats in the present Congress, from Virginia, have referred it back to the people. Mr. Banks having received the certificate of election tendered his resignation. They are both Democrats. Daniel Slaughter, Esq., a whig, is also announced as a candidate. There may be some "lemon" about him, and if here he will go to Congress his "own self."

For the life of us we are unable to find sufficient matter to make an interesting paper. We have not seen a good story worth presenting our fair readers within this two months. Next week we shall have Congressional and Legislative news in abundance, which will occupy a large share of the Sentinel for several weeks, but not to the exclusion of every thing else. We shall endeavor not to overlook the taste of any of our readers.

A report has been in circulation that the Hon. Dixon H. Lewis, the 400th Democratic member of Congress from Alabama, had died recently at Mobile, of Congestive fever. The report appears to be without foundation.

Mr. Adams, the individual who sent the President a copy of Bott's letter, containing the project to "head Capt. Tyler," has sent Bott's challenge to fight for stating that the letter was stolen. Mr. Botts very respectfully declined the invitation. He was afraid probably he might get something worse than the "Botts."

WABASH & ERIE CANAL.

Yesterday morning, December 10, 1841, a boat loaded with 35,000 hoop poles, started from this city for New Orleans. The boat and cargo is owned by Messrs. William Stewart, Henry Loiz, and Thos. J. Lewis, of this city, who have started out on a new, and we hope profitable expedition. The boat is not to be unloaded until she reaches the place of destination.

JAMES B. GLENFORTH, the celebrated whig pipe layer, has at length been acquitted on all charges of indictment, obtained against him by the Whig friends.

GREAT FIRE AT ST. JOHNS, N. B.—

This town has been visited by an awful conflagration. The total damage is estimated at upwards of half a million.

DARING ROBBERY.

It will be seen by an advertisement in today's paper, that a daring robbery was perpetrated about 9 miles east of this City, on the 6th inst. in open day light by three robbers, upon the person of Moses Schrader, a Jew pedler. One of them seized his horse while the other two dragged him from his wagon and robbed his pockets of between eleven and twelve hundred dollars. Two hundred and fifty dollars was it taken gold pieces—two \$50 notes on the bank of Worcester—two ducats on Chillicothe; and the balance mostly in Indiana and Ohio small notes.

The robbers are supposed to be Irishmen—One a large man with a gray stock coat, and the other two small men, with roundabout caps.

\$100 reward is offered for their apprehension.

From the Toledo Register.

A STRONG GAME.
That the Currency is in a most deplorable condition, all are willing to concede. About the causes that have mainly conduced to this, there is a great variety of opinion, and not much discussion. We give out in our opinion, we think, in those times of blighted prosperity, when we last heard of sudden wealth was entered into with more zeal than ever philosophical enthusiasm, for gold in the transmutation of the base metals, or wild dreams pictured out a discovered El Dorado.—The patient industry forced its proper channels, threw up its tools, and invested itself of all knowledge, to contend with the deluded, in the attempt, to fabricate wealth out of nothing. They were wasted long-tempered patricians, in gambling and speculation; and the general mind became unaccustomed and debased with visions of dazzling as ever imagined an Arabian tale. These were the true causes for the monstrous growth of monopolies and banks; as not anything of moment could be done as astute, by individual effort; but to be ensured of success, or even of inception, must be cloaked with exclusive privileges. In order to carry out all the extravagances of individuals, and the wild projects of associations and States, it was necessary to employ the fancied aid of banks. Hence they sprung up almost everywhere. The nominal representatives of value, bank bills, issued from many an institution that had not one tenth of the real wealth which it pretended to be substituted for. The misery and embarrassment which followed this state of things, the necessary consequence of former fatuity and short-sightedness, are now fully realized. The country is groaning under a burthen imposed by the reckless policy and acts of former years. The honest and industrious are now made to pay the penalty for the sins of omission and commission of the daring adventurer and crazy speculator. The banks, unable to keep in credit the millions of the trash with which they have cheated, and swindled the community, have broken and left their empty "promises to pay" to wring out the tears of the widow, and evoke the curses of the wretched and poverty-stricken. States have been reduced to the same extremity that individuals have, and under the plea of necessity, have relied for support and aid on these swindling institutions. Bolstered up by a time in many cases by State credit, and bringing the state themselves into dependence on them, they have succeeded in effecting more mischief, because the very power which should control them is dependent on their will. That has been the case with the Western and many of the Southern States, no one will question.

Although the community generally are culpable for permitting the banks to go on in their lawless course, yet the Whig party especially assumed to be the champions and defenders of the banks. They reproached Gen. Jackson for withdrawing the public money from an institution whose stock is now worth eight per cent. In Congress also they have always apologized for the banks in the District of Columbia for refusing to redeem their notes in specie;—nay, even renewed their charters with the privilege of issuing non specie paying bills, and bills of any fractional denomination above a dollar, thereby rendering them no better than the shun-pasters which circulate in our city.—The Whig party in the Michigan Legislature last winter, winked at the neglect of the banks that State to meet the requirements of law, and even sustained them in their Legislative enactment. And in Ohio, not to name others, the Whigs have encouraged the banks in the ruinous course they have been pursuing. The Whig Fund Commissioners even have borrowed large sums of money—no, irredeemable paper—of the banks, for which the Freeman's Whig paper published at Columbus,) pays at the rate of twenty eight per cent, per annum, and by which the banks interested will make upwards of a hundred thousand dollars clear profit. Yet, one (the bank of Chillicothe,) of the very banks that have loaned their bills to the State, has shipped to New York \$150,000 in specie, to be drawn against at the rate of 12 1/2 per cent premium. And yet this bank refuses to redeem at its counter its own bills! The Whig Legislature of last winter did nothing to restrain the iniquitous course pursued by the banks. They refused to take any measures to compel them into a resumption, asserting that such a course as that would compel them to liquidate, and much active capital would be thereby with drawn from the State. False assumption! Will not capital find investment where it will yield most profit? And has not Ohio, the greatest producing State in the Union, the wherewithal to furnish a competent currency?

The result of the Whig politicians (the men most interested in bank profits) is, that these institutions have gone on in their illegal course, shaved their own dishonest paper, and taken up the business of exchange brokers, finding it more profitable than legitimate banking. Some have shut out the Bank Commissioners altogether, and refused to give them access to their books; while many others have in circulation bills for beyond what is warranted by their capital, and thereby rendering them no better than the shun-pasters which circulate in our city.—The Whig party in the Michigan Legislature last winter, winked at the neglect of the banks that State to meet the requirements of law, and even sustained them in their Legislative enactment. And in Ohio, not to name others, the Whigs have encouraged the banks in the ruinous course they have been pursuing. The Whig Fund Commissioners even have borrowed large sums of money—no, irredeemable paper—of the banks, for which the Freeman's Whig paper published at Columbus,) pays at the rate of twenty eight per cent, per annum, and by which the banks interested will make upwards of a hundred thousand dollars clear profit. Yet, one (the bank of Chillicothe,) of the very banks that have loaned their bills to the State, has shipped to New York \$150,000 in specie, to be drawn against at the rate of 12 1/2 per cent premium. And yet this bank refuses to redeem at its counter its own bills! The Whig Legislature of last winter did nothing to restrain the iniquitous course pursued by the banks. They refused to take any measures to compel them into a resumption, asserting that such a course as that would compel them to liquidate, and much active capital would be thereby with drawn from the State. False assumption! Will not capital find investment where it will yield most profit? And has not Ohio, the greatest producing State in the Union, the wherewithal to furnish a competent currency?

Mr. Harrison says he was honest when he lived in Cincinnati, and was not suspected of being a horse thief! I am sorry he did not bring his honesty with him to Piqua, if he had not got her hauled out before day. Not being able to discover any signs of her having been hauled out, I then began to think, possibly she might not be dead. I then got Mr. Stewart to go and ask where she was, that I wanted to get her shoes. He told Mr. Stewart that she had been hauled out of town about a mile and a half, he then gave Mr. Stewart three horse shoes in place of those on my mare, stating at the same time that he could not spare time to go so far to show me where the animal was. In all this there was not one word said about driving her out in the woods to die. This was an after thought.

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PREPARATION OF LARD.

The following is our mode of trying up lard, of which we make three qualities; that from the trotters, that from the lard-fats, that from the upper part of the back bones. The latter is superfine. As soon as the intestines are taken from the hogs, while yet warm, the fat is cut off and thrown in cold water where it remains to soak some hours. It is then washed out and put in other fresh water, in which it remains until the next morning. It is then cut up into pieces not more than two or three inches long, rinsed again, and immediately put in iron boilers thoroughly cleaned. The fire is then applied, which must be free from smoke during the whole process of boiling, which should be at least twelve hours. It is very frequently stirred during the boiling, and the bottom of the boiler scraped hard with the sharp edge of the iron ladle to keep the cracklings from adhering and burning, which they are apt to do towards the end of the process; if the fire is strong, and the boiling rapid. When the cracklings begin to burn brown, and the lard as clear as water, and scarcely any evaporation is visible, the fire should be slackened. The bubbles rising to the top will be as clear as oil, glass. Continue the sizzling gently until the cracklings are quite brown. They never become crisp; but although brown and entirely done, will be soft and flabby. The clearness of the lard, the brown color of the cracklings, the crystal purity of the bubbles, and the unlike scent arising, indicating the end of the boiling. Take the boiler of the fire or extinguish the fire; and when the lard is so cool that you can bear its heat on your finger dipped into it without pain, strain it off in clean tight vessels. Exclude the air; and you will have a nice article, even from fat and fat.

The fat and chine fat should be skinned in water at least 68 hours, after being thoroughly washed and cut up into bits not more than cubic inches in size. The frequent agitation and stirring of these in cold water makes the lard much better. When put into boilers the water should be carefully drained off, so that as little water as possible should go into the boilers with the fat. Apply the fire and in eight hours these two kinds, which should be kept separate, will be done; the lard clear as water, the cracklings not brown and crisp, and giving as they simmer the sound of rattling dry leaves, emitting the scent of nicely feed pork, and giving of scarcely any perceptible evaporation. Stir very often during the boiling, and let no crackling stick to the bottom of the boiler. For the last hour the boiling should be very gentle, rather brisk simmering than boiling, to prevent burning, which must be most carefully avoided. Cool and strain off and exclude air as directed for fat, and you will have a snowy white, firm, fragrant article that will keep for years without the slightest alteration. Never put another parcel into the boilers during the process, and when one parcel is done have the boilers most carefully scoured and so clean that they will not soil a cambric handkerchief. Much depends on the rough washing, soaking and agitation in clean pure water before boiling much on careful boiling and straining but the most of all on the perfect purity of the lard. The slighted rancidity from grease or oxidation will impart to the whole parcel of lard boiled in it offensive and injurious scent taste or color. Although I have stated the usual time of boiling you must not be governed by the indications mentioned as produced by boiling. These indications must appear no matter what the time has been before the boiling or trying up is complete. These so called educated pills have such a strong and often disagreeable taste that they are inferior to any butter for making pastry biscuit and all kinds of hard cakes and jumbles. Lard like butter should be kept in cool dry air, and never subjected to as little atmospheric change as possible. In this country we usually keep lard in kegs or hickory of the linden or lime (lin) tree containing from 55 to 60 pounds. I however prefer well glazed stoneware or tin buckets because they are more impervious to the air.

Very truly gentlemen your obedient servant,
JOHN LEWIS.
LANCOLN, KY., Aug. 27, 1841.

LAWYERS AND PAINTERS IN HABEN. A sign painter carried a bill to a lawyer once for payment; he said: "Do you think any painters will ever go to Heaven if they make such charges as these?" "I never heard of but one who went, said the painter, and he behaved so bad that he determined to turn him out but there being no lawyer present to draw up a writ of ejection he remained."

SIGNS OF BETTER TIMES. All agricultural produce commands a fair steady compensating price, alike removed from the depressed state which sometimes has existed or the unnatural inflation through which we have just passed.

Speculation has had its day, and the thousands who have been ruined, have had time to repent at their leisure. The mass of the nation are convinced that honest industry, and slow and sure profits, are far preferable to the haphazard demoralizing influence of such haste to be rich.

Agriculture, it is evident, is assuming its proper place in public. This may be attributed in part to the knowledge respecting it, which has been distributed by agricultural journals, in part to the results of the agricultural census, the results of which have demonstrated the paramount importance of the interest.

We find evidence that the mass of reading men begin to demand information on the subject of agriculture, in the fact that all our leading newspapers and many influential journals are in the habit of devoting a part of their publications to the dissemination of papers interesting to the farmer.

In the process of farming, yearly advances are making. We have this year seen crops of the heaviest growth, where, only a few years since, a quaking bog existed; better and more productive kinds of corn and other grain have been brought to notice; the culture of roots has been introduced, and found a most important auxiliary to the farmer; and more attention is paid to the clearing of land, and destruction of weeds, than formerly.

Superior breeds of cattle, sheep and swine have been introduced, and are rapidly spreading over the country; in short the elements of individual and national prosperity were never more fully developing themselves than now. Let the farmer be thankful.—Ab. Cult.

PUNCTUATION. Caxton had the merit of introducing the Roman pointing as used in Italy; and his successor, Pinson, triumphed by domesticating the Roman letter. The dash or perpendicular line, thus |, was the only punctuation they used. It was however, discovered that the dash || pointing well used to make the sentence very light. The more elegant comma supplanted the long encouch |, the colon was a refinement, showing that there is more to come.

But the semicolon was a Latin delicacy which the obtuse English typographer resisted. So late as 1599, treatises on typography do not recognize any such innovator; the Bible of 1592 though printed with appropriate accuracy, is without a semicolon; but in 1603, its full right was established by Charles Butler's English Grammar. In this chronology of the four points of punctuation, it is evident that Shakespeare could never have used the semicolon; a circumstance which the profound George Chalmers mourns over, opining that semicolons would often have saved the poet from his commentators.

LIME IN PLANTING TREES. An English paper says, that a large plantation of trees, within the last few years, has been formed without the loss of a single tree, and this has been achieved by a simple process; it is merely putting a small quantity of lime in the hole with the plant. About four bushels of lime will suffice for an acre. It must be thoroughly mixed and incorporated with the mould before the plant is inserted. The effect of the lime is to position on the growth of the plant in the first precocious state; new fibres begin to form and ramify from the taproot, and not only is the safety insured, but its growth is advanced in double ratio. There existed at first an apprehension that lining the plant would force it prematurely, but this apprehension is proved to have been groundless.—[Western Farmer.]

Purity of heart, of all virtues the most elevated. A Greek maid being asked what fortune she would bring her husband, answered, "I will bring him what is more valuable than any treasure—a heart unpotted, and virtue without a stain, which is all that descended to me from my parents."

Lawyers and Painters in HABEN. A sign painter carried a bill to a lawyer once for payment; he said: "Do you think any painters will ever go to Heaven if they make such charges as these?" "I never heard of but one who went, said the painter, and he behaved so bad that he determined to turn him out but there being no lawyer present to draw up a writ of ejection he remained."

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